**Español 1 Unidad 8**

ESSENTIAL QUESTION: *What are the products and practices related to food of (Spanish-speaking country)?*

**Mission:**

Create an online menu for a new restaurant you are opening up. The theme of the restaurant must be that of a Spanish-speaking country.

This is **your** restaurant. Create a menu that reflects the level of luxury your restaurant offers. Look up examples on the internet. If it’s a 5 star restaurant, the menu has to LOOK 5 star, as well.

**Role:** You are the restauranteur and graphic designer.

**SLA Core Values**

**INQUIRY**

You will answer the question: *What are the products and practices related to food of (Spanish-speaking country)?*

**RESEARCH**

You must conduct research about the country and its cuisine.

You may need to look up new vocabulary and recipes.

**COLLABORATION**

You will peer edit each other’s work.

**PRESENTATION**

You will share your work with the class and on a public wikispace. **REFLECTION**

You will reflect on the EQ.

You will do a written reflection about your process and product.

**Requisitos(Requirements)**

Your online menu must be posted on the wiki by **Lunes, el 9 de mayo**

* Restaurant name prominently displayed
* Restaurant address (it can be anywhere you want)
* Restaurant contact info (**your name**! phone number, website, email address)
* Image on the front of the menu. It must capture, for you, the essence of the country.
* You must have at least: 5 appetizers, 5 main dishes, 5 drink offerings, 5 dessert options. You can include pictures of the dishes, as well.
* Indicate prices
* There is no limit or minimum for the number of pages the menu must have.

***Hint****: Get your pareja’s information right away.*

**Etapas (Steps)**

1. Gain access to the wiki: [http://sanchezmenuproyecto.wikispaces.com](http://sanchezmenuproyecto.wikispaces.com" \t "_blank)
2. Brainstorm using the Planning Table below.
3. Create a rough draft of the layout.
4. Use Pages, Word, or a presentation app to create your menus.
5. Have 3 people peer edit your work
6. Revise.
7. Screenshot the pages you created and place them on the wiki.
8. Create a 3-minute *video* ***OR*** *a* *comic* of a family of four or five going to your restaurant, ordering, asking questions, and paying the bill.

**PLANNING TABLE**

|  |  |
| --- | --- |
| Ideas for **name** of the restaurant | Se Trata de Bajar  Siga Su Sueño  Spice Hasta Su Vida  Electrificar Su Paladar  Picante Es La Clave |
| What **kind of food** (country)  Remember there are 20 Spanish-speaking countries. Be creative! | Spicy, sweet, salty |
| **Where** is your restaurant located? | 86 W 34th Street, New York |
| What is the **level of luxury**? Is it take out, fast food, family style, fancy? | 4 star restaurant  diner |
| What are **typical** main dishes, appetizers, drinks, desserts from this country?  *You will need to research.* | **Main dishes:**  Spicy Cuban Mojo Chicken  Costillitas  Rabo Encendido  Shrimp Casserole  Spanish Oysters  Veal Scallops with Bacon  Steak with Onions  Coconut Chicken  Escabeche (Sworfish)  Criollo Chicken & Rice Gumbo  Cuban Pork with Salsa  **Appetizers:**  Avocado & Pineapple Salad  Nachos de Plantano  Papas Rellenas (fried stuffed potatoes  Grilled Pineapple Slices  Spanish Onion Rings  Yuca  Stuffed Avocadoes  Pumpkin Salad  Malanga Fritters  Black Beans & Rice with Mango  **Drinks:**  Batido de Fresa y Platano  Cafe Cubano  Cuban Brandy  Cuban Rum Punch  El Presidente  Pina Colada  Fruit Punch  Champola de Guanabana  Coladito  Almond Cigar  Batido de Papaya  **Desserts:**  Arroz con Leche  Banana Casserole  Flan  Islas Flotantes  Pan Dulce  Coconut Rum Flan  Bacardi Rum Cake  Coconut Delight  Helado de Coctel de Frutas  Mojito Cake  **Sides:**  Arroz Azafran  LA Garlic Sauce  Puré de Papas  Salsa de Arándano Agrio Con Ron  Congri  Frijoles del Cordón |
| What **images** capture the essence of this country? Famous sites? Use these images in your menu design. |  |

**Spanish Rubric:** *Menu*

**Nombre: Tamatha**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | Exceeds Expectations  20-19 | Meets Expectations  18-16 | Approaches Expectations  15-13 | Does Not Meet Expectations  12-0 |
| **Design**  **(Layout / Format)** | Follows specifications and is exceptionally creative, clear and appealing. | Follows specifications.    Format is creative, clear and appealing. | Follows some specifications.  Format may have few creative elements. | Does not follow specifications  OR  Video has few or no creative elements. |
| **Knowledge**  **(How did you incorporate a WIDE variety of cultural information and vocabulary?)** | Creatively combines cultural knowledge around food and a wide variety of vocabulary. | Combines cultural knowledge around food and adequate vocabulary. | May not exhibit an understanding of culture around food.  Vocabulary may be basic. | Lacks understanding of culture around food.  Vocabulary is basic. |
| **Application**  **(How well did apply the grammar lessons?)** | Exceptional use of grammar concepts | Mostly correct use of grammar concepts | Several grammatical errors | Grammar impedes clarity |
| **Presentation**  **(Is it evident that you edited your work?)** | Highly professional presentation, free of spelling and punctuation errors | Professional presentation with few spelling or punctuation errors | Somewhat professional, 4 or more spelling or punctuation errors | Several spelling or punctuation errors |
| **Process**  **(How dedicated were you to the process?)** | All steps completed on time.  Always on task during designated work time. | Most steps completed on time.  May not have always been on task during designated work time. | Several steps not completed on time.  May not have always been on task during designated work time. | Did not use designated time well. |

**Nombre:**

**Reflexión**

**What grade would you assign yourself for each category?**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | Exceeds Expectations  20-19 | Meets Expectations  18-16 | Approaches Expectations  15-12 | Does Not Meet Expectations  11-0 |
| **Design** | 19 |  |  |  |
| **Knowledge** | 19 |  |  |  |
| **Application** | 19 |  |  |  |
| **Presentation** |  | 18 |  |  |
| **Process** | 20 |  |  |  |

**TOTAL: 95**

|  |  |
| --- | --- |
| Strengths of your process or product | Weaknesses of your process or product |
| \* Using multiple vocabulary words  \* Making up a name for restaurant  \* Laying out the menu | \* Figuring out the dishes to put on the menu  \* Making a comic with descent pictures  \* Finding the perfect website to get the food from |

How do you feel about your final product?

I feel that my final product was pretty good, I worked on it really hard and it shows. Also it met all requirements.

If you could do your project all over again, what would you do differently/the same?

I would keep the name of the restaurant because it’s unique to me. I would include more things into my menu like, a kids menu and a section for sides.

Did you enjoy this project? Why or why not?

I love the project because I got to experience some food from different cultures.

Do you have any suggestions for the project?

No suggestions.

Who was your *pareja*? Please tell me about your experience working with her/him.

My partner was Shannon Powers. Working with her was kind of hard because she always had a attitude when I would ask her for some part of the project.